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54 Procedure for the preparation of pre-cooked paella.

57 Procedure for the preparation of the pre-cooked paella, which includes the stages of: a) preparation of a sauce on low fire with smashed tomato, smashed onion, vegetal oil, salt, smashed garlic, paprika, sugar, ground black pepper and an assortment of seasonings until obtaining a not too thick sauce; b) mixing of the sauce with rice; c) preparation of the mixture until obtaining all the sauce to be absorbed by the rice, adding colouring spices, meat and/or fish dehydrated products plus greens; and d) packing of the resulting product through vacuum or deep freezing adding natural greens, refried meats and/or refried mollusks and fresh eustaces.

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Description

PROCEDURE FOR THE PREPARATION OF PRE-COOKED PAELLA

This invention is about a procedure for the packaging of the pre-cooked paella, meant to be packed for its sale in such a state that its final consumption can be done through a simple elaboration process which does not require any background or whatsoever cooking skills.

For the preparation of paelles there are already on the market some products including certain components, such as seafood, greens, etc., in natural and frozen state, with which a certain amount of rations can be prepared. However, until now, there is no product including all the components, the required sauce and rice included.

The aim of this invention is to develop a procedure allowing the preparation of the pre-cooked paelles, including all the precise ingredients and components.

Another aim of this invention is to develop a procedure for the aforesaid aim, through which certain components (e. g. sauce, rice, seafood, and others) are in a pre-cooked stage which allows that at the consumption moment, it will be enough to submit the product to a simple cooking stage, adding water.

The invention procedure includes the stages of a) preparation of a sauce including the different seasonings for the paella, b) mixing of this sauce with rice in the adequate amount, c) cooking of the rice and sauce mixed until getting all the sauce absorbed by the rice and d) packing of the resulting product through vacuum or deep freezing adding components of greens, meats, fishes, seafood, selected according to the flavour the paella should have.

The preparation of the sauce is to be done on soft fire with ground tomato, vegetal oil, smashed onion, table salt ground garlic, sweet coloured paprika, sugar, ground black pepper and an assortment of natural saffron, parsley, ground garlic, almond, hazelnuts and pine nuts. Those components are to be mixed and par boiled and fried until obtaining an almost thick sauce, adding, if necessary, some vegetal oil in case the sauce was prepared without the necessary amount. The sauce and rice, well mixed, are submitted to cooking in a container at high temperature, preferably between 50 and 260°, until getting all the sauce and added oil to be adsorbed by the rice in a single body, being the rice the carrier of sauce and oil. During the mixing of the different products and its cooking, the elaboration of the rice is carried out until arriving to a refrying stage, the rice grains disentangled the ones from the others.

The aim of the preceeding stage is getting the rice grains to be the carriers of the sauce with its flavour. In the same time, the rice gets a conservation stage due to the absorbed oil.

To get different flavours in the procedure or method of obtention of the pre-cooked rice, once all the aforesaid stages carried out and before the product is withdrawn from the container it has been

cooked in, and keeping it still at high temperature, different flavour dehydrated items can be added, such as meat dehydrateds, seafood or fish dehydrateds, greens dehydrateds and saffron-based colouring agents.

In case the paella is meant to have no special flavour, it won't be precise to add any dehydrated. If the paella is to have fish or seafood flavour, it will be added dehydrated fish or seafood. If the paella is to have greens and vegetables flavour, the greens and vegetables dehydrated is to be added. Combining those dehydrateds can be reached flavours of two or more ingredients. Varying the rate of the dehydrateds added can be reached a prepared product of more or less strong flavours.

After cooling the product prepared in the aforesaid way, it can be packed in rations, adding greens in natural state, refried meats and/or refried seafood and fresh eustaces, depending on the dehydrated/s added before.

During the packaging can be added mere natural coloured red pepper and natural peas. If the paella was prepared with fish or seafood flavour, during the packaging should be added, let alone the natural coloured red pepper and the natural peas, refried mollusk such as squid, clam, baby-clam, and fresh eustaces such as shrimps, prawns, Norway lobsters and crabs.

If the pre-cooked paella has a flavour of meats, during the packaging will be added natural red coloured pepper and natural peas, meats in refried stage, such as rabbit, chicken, etc. If the paella is to have a greens flavour, during the packaging can be added natural greens such as coloured pepper, peas, artichokes, eggplants, beans, etc., and meats in refried state such as rabbit, chicken, etc.

As for the dehydrateds, also the products added during the packaging can be mixed to coincide and obtaining the desired flavours.

Once the rice prepared introduced into its container as said and added the products mentioned above, you can proceed to its closing through a vacuum process or a deep freezing system.

When the rice prepared as said is to be consumed, the rice is poured into a container and exposed to low fire, adding, once it reaches a certain temperature, hot water, preferably in boiling stage. When it begins to boil are added the different products packed together with the rice, such as greens, meats, seafood, etc., so that they end up their cooking at the same time, being the paella ready to be consumed, and not requiring to receive any other product or additive.

The base of the invention lies on the fact that the pre-cooked rice is the carrier of the necessary sauce and oil, with the required colour and taste and on the fact that the rice remains also in a refried state and conservation due to the absorption of all the products.

Once the nature of the product thoroughly described, as well as the way of putting it into

practice, it must be stated that the aforesaid specifications can undergo certain changes as long as they do not modify its basic principle.

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Claims

- 1.- Procedure for the preparation of pre-cooked paella which includes the stages of: a) preparation of a sauce on low fire, based on smashed tomato, smashed onion, vegetal oil, table salt, smashed garlic, sweet coloured paprika, sugar, ground black pepper and an assortment of saffron, parsley, smashed garlic, almond, hazelnut and pine nuts, until obtaining quite a thick sauce; b) mixing of the sauce thus prepared with rice in the adequate proportion for the prepared sauce; c) submitting the products, once mixed, to an elaboration process until having all the sauce absorbed by the rice, making a whole body and being the refried rice grains disentangled, adding, finally, when the product is still warm, saffron-based colouring agents, in the desired rate and a meat and/or seafood dehydrateds and fish and greens, according to the flavour to be obtained; d) proceed to the packaging of the resulting product, through vacuum or deep freezing, adding greens in natural state, refried meats and/or refried mollusk and fresh eustaces depending on the dehydrated added on the previous stage. 10
- 2.- procedure, according claim 1, defined by the fact that the sauce includes for each kilogram, between 340 and 730 grs. of smashed tomato, 1 between 150 and 300 grs. of smashed onion, between 50 and 150 grs. of vegetal oil, between 10 and 40 grs. of fine salt, between 10 and 30 grs. of smashed garlic, sweet red paprika, between 10 and 40 grs., sugar, between 10 and 40 grs., and smashed between 25 and 50 grs. 15
- 3.- Procedure, according to claim 1, defined by the fact that for each kilogram of product to be prepared, there are to be mixed 450 and 700 grs. of rice with 250 to 450 grs. of sauce, adding between 25 and 50 grs. of dehydrated and between 25 and 50 grs. of vegetal oil. 20
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European Patent
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EUROPEAN SEARCH REPORT

Application Number

EP 88 50 0073

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.4)
	No relevant documents have been disclosed -----		A 23 L 1/162 A 23 L 1/182 A 23 L 1/325
			TECHNICAL FIELDS SEARCHED (Int. Cl.4)
			A 23 L 1/00
The present search report has been drawn up for all claims			
Place of search BERLIN		Date of completion of the search 19-10-1988	Examiner SCHULTZE D
CATEGORY OF CITED DOCUMENTS X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document			

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